

SOCIAL EVENTS

CROWNE PLAZA®
— BY IHG —
Hawkesbury Valley



MENUS

CLASSIC CANAPE PACKAGE

Your selection of 2 cold & 2 hot items from the list below:

COLD SELECTIONS

Salmon rose, lemon pepper, focaccia bread (df,nf)
Bruschetta, fig jam, balsamic pearls (df,nf,v)
Thai crab meat & cherry tomato tart, chives (nf)
Whipped blue cheese, pear crostini (nf,v)
Hoisin duck, cucumber, sesame, fried leeks (df,nf)
Prawn & mango tartlet (nf,p)
Smoked chicken, chilli oil, coconut croute (df,nf)
Brie, tomato salsa, chive (v,nf)

HOT SELECTIONS

King prawn tempura, japanese mayo, black sesame (df,nf)
Chicken kebab, lime, coriander (gf,nf)
Mini beef bourguignon pie (nf)
Smoked duck breast, poached grapes, madeira toast (df,nf)
Beef & ginger dumpling, hoisin sauce (df,nf)
Asian vegetable spring rolls (df,nf)
Pumpkin & arborio croquette, tomato relish (v,vg,gf)
Lamb fetta ball, coral green, saffron aioli (nf)

1/2 Hour Service \$19pp

1 Hour Service \$32pp

Additional items \$7pp

Min 20pax

CANAPE MENU

COCKTAIL FUNCTIONS

UPRIGHT BITES PACKAGE

Select 2 cold & 2 hot from the classic menu

PLUS

Your selection of 4 upright bites from the list below:

Beef ragu calzones (nf)
Lo mein noodle box (df,nf,v)
Crispy gnocchi, olives and chorizo skewer (nf)
Chicken slider, coleslaw (nf)
Beef meatballs, cranberry sauce (df,nf)
Fish and chips, tartare, lemon (nf,df)
Macaroni, truffle, cheese croquette, aioli (nf,v)
Chicken & cheese taquitos (nf)
Steak and bearnaise profiteroles (nf)
Parma ham swizzle stick, salsa verde (nf)
Vegetarian mini pizza (nf,v)
Chicken satay skewer, mint yoghurt (nf,gf)

2 Hour Service \$59pp

Additional items \$11pp

Min 20pax

PLATED MENU

ALTERNATE SERVE

ENTREE

Charred King prawns, garlic chilli butter, heirloom tomato, charred lemon, sourdough (nf)
Lamb loin, pomegranate couscous, citrus vinaigrette, smoked labneh, mint jus (nf)
Pressed pork belly, infused apple, caramelised fennel, brussel sprout, vermouth jus (gf,nf,df)
Potato gnocchi, tomato harissa emulsion, confit tomato, parmesan, micro basil (nf,v)
Bouillabaisse of salmon, prawn and mussel with saffron aioli (gf,nf,p)
Beef cheek, carrot puree, wilted kale, green pea mousse, baby carrots, baby herb (gf,nf)
Pulled chicken breast, chiffon cabbage, green beans, ginger broth, chicken crisp (nf, gf,df)
Halloumi cheese, quince puree, pine nuts, shimeji, pickled onion, herb oil, celery leaves (gf,nf,v)

MAIN

Char-grilled chicken breast, confit heirloom tomato, dutch carrots, green beans, white wine and basil (gf,nf)
Roast rack of pork, smoked bacon, wild mushrooms, button onions, cider and sage sauce (gf,nf)
Pan seared barramundi, broad beans, wilted spinach, crushed potatoes, chive butter emulsion (nf,p,gf)
Stuffed pumpkin flower, sweetcorn and ricotta, grilled capsicum, sourdough crisp, chimichurri (nf,v,vg)
Honey roasted duck breast, lavender, beetroot, sweet potatoes, red wine glaze (gf,nf)
Garlic roasted beef spare rib, celeriac whip, asparagus, infused shallot, baby herb, peppercorn sauce (gf,nf)
Grilled citrus Tasmanian salmon with roasted artichokes, green beans, creamy sundried tomato sauce (gf,nf,p)
Chicken ballotine, wilted spinach, parsnip cream, honey garlic sauce (gf,nf)
Beef brisket, fennel slaw, pea puree, caramelised shallot, red wine jus (gf,nf)

DESSERT

Mixed berry pavlova, raspberry sorbet, clotted cream (gf,nf)
Apple and salted caramel tart, chantilly cream, coconut soil, dried apple, apple coulis (nf,v)
Crème caramel, marinated minted strawberry and orange, whipped cream (gf,nf,v)
Baked berry cheesecake, strawberry coulis, dehydrated strawberries, viola (nf,v)
Warm sticky date pudding, butterscotch sauce, blueberries, pistachio crumble (v)
Rich chocolate fondant, vanilla ice cream, chocolate soil, strawberries (nf,v)

2 Course \$75pp

3 Course \$89pp



BUFFET MENU

SELECT FROM 2 SUMPTUOUS BUFFET OPTIONS

SALAD SELECTIONS

Mushroom, fennel and feta cheese salad (gf,nf,v)
Five beans, shallot and asparagus salad (gf,nf,df,v,vg)
Celery, apple and beansprout salad with citrus vinaigrette
(gf,nf,df,v,vg)
Traditional caesar salad (nf,df)
Roasted minted potatoes (gf,nf,df,v,vg)
Cherry tomato and basil salad (gf,nf,df,v,vg)
Mexican corn salad (gf,nf,v,vg)
Apple & fennel coleslaw (gf,nf,v,vg)
Cucumber and mint salad (gf,nf,v,vg)

SIDES

Truffle mashed potato (gf,nf,v)
Sundried tomato pesto pasta (nf,df,v)
Baked potato gratin (gf,ng,v)
Baked garlic parmesan potato wedges and mint yoghurt (gf,nf,v)
Vegetable mezze platter – tabouleh, hummus, olives, charred
capsicum, zucchini, eggplant (gf,nf,v,vg)
Mushroom & green beans, salsa verde (gf,nf,df,v,vg)
Vegetable tagine (gf,nf,df,v,vg)

MAINS

Grilled Tasmanian salmon with horseradish mayonnaise, lemon &
capers (gf,nf,df)
Poached chicken breast wrapped in parma ham with tomato and olive
salsa (gf,nf)
Roast beef scotch with provencal vine ripe tomatoes (gf,nf,df)
Chicken alfredo pasta (nf)
Cajun pork tenderloin (gf,nf,df)
Roast vegetable lasagna (v,nf)
Mongolian beef, scallion, steamed rice (gf,nf,df)
Barramundi meuniere (gf,nf,p)
Chorizo & prawn risotto (gf,nf)
Beef meatballs, lemon and broad beans (gf,nf)
Vegetarian chow mien (gf,nf,v,df,vg)

DESSERTS

Classic bread & butter pudding & vanilla sauce (v)
Passionfruit pavlova roulade (gf,nf,v)
Assorted mini desserts & tartlets (v)
Seasonal fresh fruit platter (gf,nf,v,vg,df)

Your choice of 3 salads, 3 Mains, 2 Sides plus
assorted bread & butter - \$69pp
Your choice of 4 salads, 4 Mains, 2 Sides, 2 Desserts plus
assorted bread & butter - \$79pp

SHARE PLATES

ENTREE

Asian cured pork belly, ginger butter (nf,gf)

Antipasto - parma ham, salami, roast beef, olives, sun blushed tomato, prawns, (nf,gf)

Smoked salmon, rocket, parmesan (gf,nf)

Truffled mushroom profiteroles (nf,v,vg)

Tempura chicken, coconut, lime & coriander (nf,df)

Marinated lamb shish (nf,df)

Mushroom & mozzarella arancini, tomato chilli sauce (nf,v)

Tapas - fried cheese curd, smoky aioli, chorizo, dates wrapped in bacon, fried eggplant & honey, fried calamari, potato, corn & manchego cheese croquette (nf,v)

MAINS

Penne Arrabbiata (df,nf,v)

Braised beef & leek casserole (nf,gf,df)

Seafood hot pot - prawns, squid, mussels, barramundi, roasted fennel, tarragon cream (gf)

Thai spiced chicken, coconut, lime & coriander (nf,df,gf)
tagliatelle, smoked salmon & dill (nf,p)

Vietnamese lemongrass pork steak (nf,df,gf)

Skewered chicken fillet, lemon & garlic (nf,gf,df)

Traditional shepherd's pie (nf) Lamb rogan josh (nf,gf)

Roast beef sirloin, mushroom sauce (gf,nf,df)

SIDES

Fried rice or steamed rice (gf,nf,df,v)

Roasted chat potatoes, green beans, salsa verde (gf,nf,df,v,vg)

Greek salad (gf,nf,v,df)

Asian crispy noodle salad, ginger dressing (nf,df,v,vg)

Maple roast carrots, crispy chickpea, yoghurt sauce (gf,nf,v)

Mexican corn salad (gf,nf,v,vg)

Cauliflower cheese (gf,nf,v,vg)

White bean tabouleh salad (gf,nf,df,v,vg)

DESSERTS

Sticky date pudding, butterscotch, chantilly cream (v)

Peach cobbler, vanilla sauce (v)

Seasonal fresh fruit platter (gf,nf,df,v,vg)

Selection of Petite Cakes & Tartlets (v)

Assorted cheese platter (gf,v)

Your choice of 2 entrees, 2 Mains, 2 Sides plus assorted bread & butter - \$79.00 pp

Your choice of 3 entrees, 3 Mains, 2 Sides, 2 desserts plus assorted bread & butter -
\$99.00 pp

Minimum 20 adults | Maximum 70 guests





GRAZING TABLES

YOUR CHOICE BETWEEN 3 SELECTIONS

TRADITIONAL \$30 PER PERSON

Selection of Dry Cured Meats

Prosciutto crudo, mild soppressa, mild cacciatore, roast beef, imperial ham

Bakery and Artisan Crackers

Sourdough baguette, seeded sourdough, gluten free crackers, lavosh crackers, seeded crackers, grissini

Fresh Market Produce

Blackberries, grapes, kiwi, cranberries, apricots, pears, truss tomatoes, strawberries, blueberries, green apples, watermelon, raspberries, celery

Selection of Cheeses

Triple cream brie, vintage aged cheddar, danish blue, aged gouda, pecorino romano

Nuts and Sweets

Fig paste, liver pate, maple mascarpone cream, walnuts, honeycomb, orange jam, quince paste, roasted almonds, golden raisins, hazelnuts, dried figs

Anti Pasto

Hummus, Sicilian olives, sundried tomato, cornichon, fetta stuffed peppers, chargrilled zucchini and capsicum, marinated artichoke hearts

SEAFOOD GRAZING TABLE \$49.00 PER PERSON

Smoked salmon, cooked tiger prawns, crackers and blinis, balmain bugs, Sydney rock oysters, blue swimmer crabs, green lip mussels, picadillo, cocktail sauce, tartare sauce, lemon & limes, herb cream sauce, fried capers, fresh herbs

SWEETS GRAZE \$28.00 PER PERSON

Chocolate brownies, freshly baked scones with jam & cream, wafers, pretzels, chocolate spread, salted caramel sauce, peanut butter, strawberries, assorted macarons, meringues, chocolate chips cookies, assorted tartlets, mini donuts, banana cake

There may be slight alterations due to changes in produce and suppliers which are out of our control. We will always notify you immediately with any changes that may affect your choices. Min 20 people.

HIGH TEA MENU

FOR ELEGANT CELEBRATIONS

\$65pp adults

\$45pp kids under 12

Includes a complimentary glass of sparkling wine on arrival

HOT SELECTIONS

Delicious homemade scones served with fresh jam & cream

Chefs selection of three savory canapes

SAVORY

Gourmet finger sandwiches & wraps with assorted fillings

SWEET

A selection of petite fours & macarons

BLACK TEA

English breakfast

Aromatic earl grey

Springtime oolong

Ceylon pomegranate & mint

Ceylon apple pie & vanilla

GREEN TEA

Natural lemon verbena

Pure peppermint

Gentle chamomile

INFUSIONS

Naturally pure green tea

Gentle minty green tea

Fragrant jasmine green tea



ADDITIONAL INFO

THE LITTLE ONES

\$55.00 per person – children 12 and under eating a meal

Includes a main meal, soft drink & juices, ice cream & topping

Battered fish, tartar sauce, chips and salad (nf)

Southern chicken tenders, tomato sauce, chips and salad (nf, df)

Classic spaghetti bolognese, parmesan (nf)

Beef lasagna (nf)

Roast chicken breast & vegetables (gf, nf, df)

SUPPLIERS/CONTRACTORS

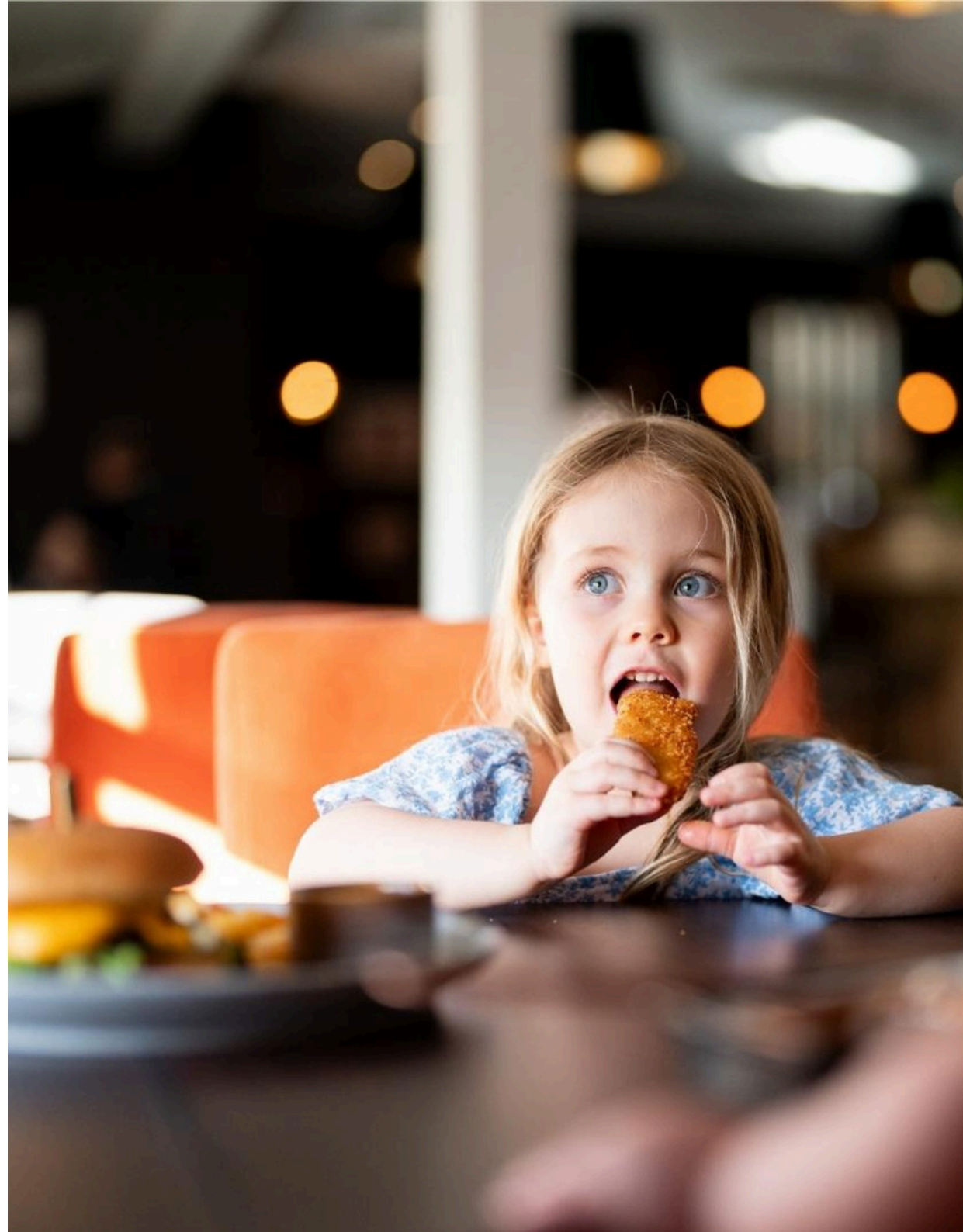
\$79.00 per person

Includes a main meal, soft drink & juices

*Add course \$25.00

DIETARY REQUIREMENTS

We are more than happy to cater to your guests dietary requirements at no additional charge. Please note, there may be slight alterations due to changes in produce and suppliers which are out of our control. We will always notify you immediately with any changes that may affect your choices.



BEVERAGE PACKAGES

ESSENTIAL BEVERAGE PACKAGE

3 hour service @ \$38.00 per person
4 hour service @ \$44.00 per person
5 hour service @ \$51.00 per person

NV Willowglen Brut Cuvee

Choose one White Wine

2020 Willowglen Semillon Sauvignon Blanc
2020 Willowglen Moscato

Choose one Red Wine

2020 Willowglen Cabernet Merlot
2020 Willowglen Shiraz Cabernet

Tooheys New

James Boags Premium Light*

Soft drinks and juice

PREMIUM BEVERAGE PACKAGE

3 hour service @ \$45.00 per person
4 hour service @ \$51.00 per person
5 hour service @ \$57.00 per person

NV Jean Pierre Brut

White Wine

2019 De Bortoli Lorimer Semillon Sauvignon
Blanc
2019 De Bortoli Lorimer Chardonnay

Red Wine

2019 De Bortoli Lorimer Cabernet Merlot
2019 De Bortoli Lorimer Shiraz

Beers (choose three)

Tooheys New

Corona

James Boags Premium
James Squire 150 Lashes
Hillbilly Cider (Apple)
James Boags Premium Light*

Soft drinks and juice

NON ALCOHOLIC BEVERAGE PACKAGE

3 hour service @ \$30.00 pp
4 hour service @ \$34.00 pp
5 hour service @ \$39.00 pp

Selection of Post Mix Soft Drink
Hillbilly Non Alcoholic Cider
Apple & Orange Juice



A rustic outdoor dining table set with a floral centerpiece, woven placemats, and gold cutlery. The table is made of dark wood and is set with white linens, gold cutlery, and woven placemats. A large floral centerpiece with peach and white roses and dried flowers is the focal point. The background shows a blurred outdoor setting with trees and a grassy area.

SPACES

INDOOR FUNCTION ROOMS

CHOOSE FROM 7 LIGHT-FILLED SPACES

Flexible, spacious and filled with natural light, our indoor function venues have hosted some of the most memorable social events and celebrations. From 21st birthday parties to bridal showers, christenings and end of year work events, each space can be configured into a variety of layouts and styling options making them ideal for banquet, cocktail and informal functions.



Governor Phillip Ballroom



Windsor Room



Lachlan Macquarie Room



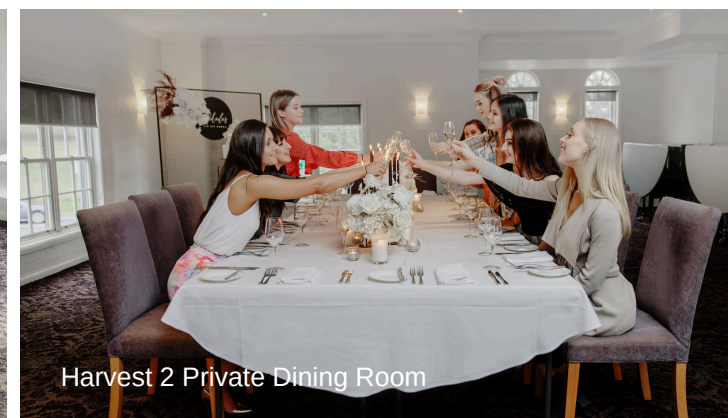
Gazebo Glasshouse



Richmond Room



Harvest 1 Private Dining Room

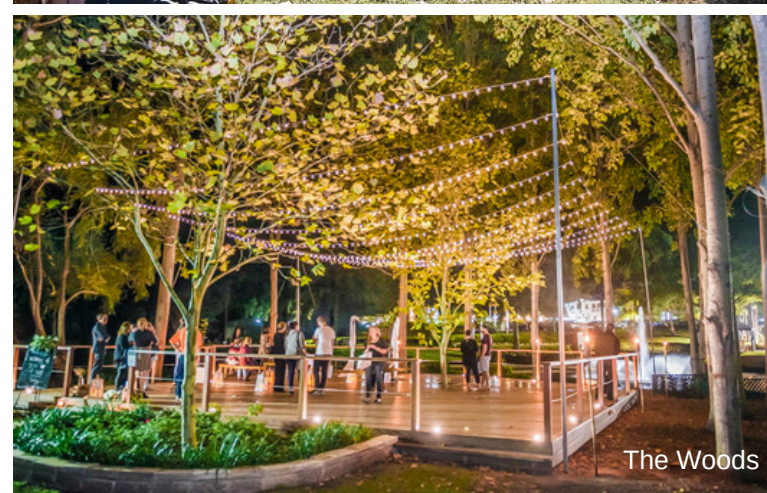


Harvest 2 Private Dining Room

UNIQUE OUTDOOR SPACES

A BEAUTIFUL SETTING FOR YOUR EVENT

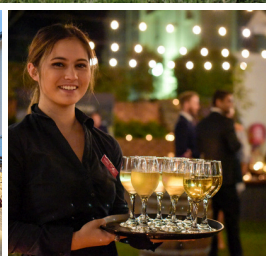
Fall in love with our selection of vibrant, relaxing and picture perfect outdoor spaces. Designed for events, we'll help you plan a stunning celebration both you and your guests will love.



CAPACITIES & ROOM HIRE

VENUE	AREA (M2)	HEIGHT (M)	BANQUET	COCKTAIL	ROOM HIRE
Governor Phillip Ballroom	215	3.0	150	250	\$850
Windsor Room	200	3.0	150	250	\$850
Richmond Room	200	3.0	150	250	\$850
Gazebo Glasshouse	189	2.7	150	200	\$1,000
Lachlan Macquarie Room	118	2.4	70	70	\$750
Harvest One	67	2.1	30	30	\$500
Harvest Two	84	2.1	50	50	\$500
Harvest One & Two	84	2.1	80	100	\$600
The Lakeside	-	-	200	300	\$1,000
The Woods	-	-	-	120	\$1,000
Gazebo Courtyard	-	-	30	50	\$750
Samuel Marsden Courtyard	-	-	40	80	\$750
Windsor Lawn	-	-	50	50	\$750

Please note: The above prices for individual room hire are presented as a guide. All event packages are tailored to your specific event requirements which may result in a higher or lower room hire prices.





CONTACT US

For a tailored proposal or to enquire about hosting your next event with us, please contact our friendly events team below.

Email: sales.cphawkesburyvalley@ihg.com Call: (02) 4577 4222